



Ultimate Red Thai Style King Prawn Curry with Sugar Snap Peas and Zesty Toasted Coconut Rice

35

Ultimate 35 Minutes • Medium Spice • 1 of your 5 a day



Jasmine Rice



Desiccated Coconut



Garlic Clove



Coriander



Lime



Red Thai Style Paste



Sambal



Coconut Milk



Vegetable Stock Paste



King Prawns



Sugar Snap Peas

Pantry Items
Water, Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, lid, frying pan, bowl, garlic press and zester.

Ingredients

	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Jasmine Rice	150g	225g	300g
Desiccated Coconut	15g	22g	30g
Garlic Clove**	2	3	4
Coriander**	1 bunch	1 bunch	2 bunches
Lime**	1	1	1
Red Thai Style Paste	50g	75g	100g
Sambal	15g	22g	30g
Coconut Milk	200ml	300ml	400ml
Vegetable Stock Paste 10	10g	15g	20g
Water for Curry*	100ml	150ml	200ml
King Prawns** 5	225g	340g	450g
Sugar Snap Peas**	80g	150g	150g
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	424g	100g
Energy (kJ/kcal)	2829 /676	668 /160
Fat (g)	29	7
Sat. Fat (g)	21	5
Carbohydrate (g)	76	18
Sugars (g)	7	2
Protein (g)	28	7
Salt (g)	3.64	0.86

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

5) Crustaceans 10) Celery

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with [#HelloFreshSnaps](#)


Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Cook the Rice

Pour the **cold water for the rice** (see ingredients for amount) into a medium saucepan with a tight-fitting lid. Stir in the **rice** and **¼ tsp salt**, cover with the lid and bring to the boil on medium-high heat. Once boiling, turn the heat down to its lowest setting. Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Toast the Coconut

Heat a large frying pan on medium heat (no oil). Once hot, add the **desiccated coconut** and cook, stirring regularly, until lightly toasted, 1-2 mins.

TIP: Watch it like a hawk as it can burn easily. Transfer to a small bowl. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **coriander** (stalks and all). Zest and cut the **lime** into wedges.



Start the Curry

Pop the (now empty) frying pan back on medium-high heat with a drizzle of **oil**. When hot, add the **garlic**, **red Thai style paste** and **sambal** (add less **sambal** if you don't like heat). Stir-fry until fragrant, 1 min. Stir in the **coconut milk**, **vegetable stock paste** and **water for the curry** (see ingredients for amount). Bring to a boil, then reduce the heat slightly. Simmer until thickened, 4-5 mins.



Add the Prawns

Once thickened, stir in the **prawns**, **sugar snap peas** and **sugar for the sauce** (see ingredients for amount). Cook for 3-4 mins. **IMPORTANT:** Wash your hands and equipment after handling raw prawns. The prawns are cooked when pink on the outside and opaque in the middle. Squeeze in some **lime juice**. Taste and season with **salt**, **pepper** or more **lime juice** if needed.



Finish the Rice

When the **rice** is cooked, fluff up with a fork. Stir through the **toasted coconut** and **lime zest**.



Serve

When everything is ready, share the **zesty toasted coconut rice** between your bowls. Top with your **ultimate red Thai style king prawn curry** and finish with a sprinkling of **coriander**. Serve with any remaining **lime wedges** alongside for squeezing over.

Enjoy!